



Montana  
Office of Public Instruction  
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## THINK FOOD

### School Nutrition Programs

### Shipment 10 (Final)

### March 2011

#### USDA FOODS ORDERS FOR 2012

The USDA Foods orders for the 2012 school year are currently being updated.

The following foods have been deleted from orders:

Tuna  
Cherries Red 10  
Pork Crumbles  
Turkey Breast Deli Smkd  
LSF Soybean Oil  
Refried Beans  
Carrots Frz  
Potato Wedges Fat Free  
Sweet Potatoes Cnd

These items were deleted because there were not enough cases ordered for full trucks and we were unable to find a state willing to split loads with us. If you ordered any of these items the dollar value has been added back into your entitlement.

#### GRANT OPPORTUNITIES\$

Western Dairy Association is sponsoring grants for Alternative School Breakfast Programs such



as grab and go, breakfast in the classroom and breakfast after first periods. The grants are tied to Fuel Up To Play 60 (FUTP60) so a school must be implementing FUTP60 to be eligible. Fuel Up to Play 60 schools that have chosen "Bring on Breakfast" as their Healthy Eating Play may apply to receive a Western Dairy Association Expanding Breakfast Grant of up to \$2,000.



This grant is structured to assist schools in "expanding" their breakfast program beyond traditional before-school service in order to increase participation. Western Dairy Association recognizes the importance of increasing school breakfast participation, which can positively impact student academic success and help reduce childhood hunger.

For a copy of the mini-grant application go to [http://www.opi.mt.gov/pdf/SchoolFood/grants/11\\_12WDAExpandingBreakfastGrant.pdf](http://www.opi.mt.gov/pdf/SchoolFood/grants/11_12WDAExpandingBreakfastGrant.pdf). If you have further questions you can contact Judy Barbe, MS, RD by e-mail at [jbarbe@westerndairyassociation.org](mailto:jbarbe@westerndairyassociation.org).

## HEALTHIER BREAKFAST MENU CHALLENGE GRANT

The Healthier Breakfast Menu Challenge grant is being offered by the Montana Team Nutrition Program. Your school nutrition program can receive a \$500 mini grant for receiving a Healthier MT Menu Challenge Award for your breakfast program. This would be a great way to start gearing up for the future changes coming to the USDA meal pattern.



For more information go to: [http://www.opi.mt.gov/Programs/SchoolPrograms/School\\_Nutrition/HealthyMT.html#qpm1\\_3](http://www.opi.mt.gov/Programs/SchoolPrograms/School_Nutrition/HealthyMT.html#qpm1_3) or contact Molly Stenberg by e-mail at [stenberg@montan.edu](mailto:stenberg@montan.edu) or by phone at (406) 994-7217.

## FRUIT TREE PLANTING FOUNDATION



### FRUIT TREE ORCHARD GRANT

The Fruit Tree Planting Foundation (FTPF) is an award-winning international nonprofit charity dedicated to planting fruit trees and plants to alleviate world hunger, combat global warming, strengthen communities, and improve the surrounding air, soil, and water. The FTPF programs strategically donate orchards where the harvest will best serve communities for generations, at places such as community gardens, public schools, city/state parks, low-income neighborhoods, Native American reservations, international hunger relief sites, and animal sanctuaries. The FTPF's unique mission, which has been featured in *The Los Angeles Times*, *The New York Times* and *The Today Show*, benefits the environment, human health, and animal

welfare—all at once! For more, please visit [www.ftpf.org](http://www.ftpf.org).

Our orchard donations are available for recipients who pledge to care for the trees and utilize them for a charitable purpose. If selected for an orchard donation, FTPF will provide high-quality fruit trees and shrubs, organic soil amendments, equipment, planting volunteers, and *on-site* orchard design work, horticultural workshops, and aftercare training—with the goal of improving the surrounding environment and providing a source of healthy nutrition for the community. They also help coordinate all aspects of the planting, and offer an educational experience for volunteers interested in learning more about tree planting. Free community arboricultural workshops are also available the day of the planting.

*Recipients must be nonprofits, public schools, or government entities that 1) own the planting site (or have long-term arrangements to remain at the planting site), 2) are committed to caring for the trees in perpetuity, 3) have a source of irrigation nearby, 4) and can help coordinate local volunteers to participate on the day of planting.*

For schools only: Their "Fruit Tree 101" program creates outdoor edible orchard classrooms at public schools of all levels, across the country, to provide generations of students with environmental education opportunities and a source of organic fruit for improved school lunch nutrition. The

"Fruit Tree 101" event is typically completed in two parts. The first, typically held on a weekend to accommodate volunteer schedules, involves planting the orchard under the direction of their certified arborist. The school will need to help coordinate local volunteers for this day. The second part, held when school is in session, invites students to join FTPF's instructors for a fun, hour-long lesson about the importance of trees for the environment and fruit in the diet—culminating in a group tree planting exercise. Local media often attends and reports on the great things that are happening at the school. FTPF ideally seeks schools that can accommodate at least 20-25 trees on school grounds (at 15 ft. intervals) near existing irrigation sources (e.g. spigot or sprinklers). Orchards provide benefits for decades, and once they become established, require little maintenance. The following Web site [www.ftpf.org/fruittree101.htm](http://www.ftpf.org/fruittree101.htm) contains more information about "Fruit Tree 101," including photos and media articles.

### **BOOSTING BRAIN POWER THROUGH SCHOOL BREAKFAST WEBINAR**



Mark your calendars for the Boosting Brain Power Through School Breakfast Programs webinar on Tuesday, March 29, 2011, at 1:00 p.m.

This webinar is being brought to you through Montana Team Nutrition Program in combination with the Montana Rural Health Initiative. Be sure to promote this webinar to other school staff including

administrators, school board members, teachers, as well as your school nutrition staff.

Registration information for this webinar will be available soon.

### **FOOD SAFETY TRAINING**

Is it time to update your staff's training in food safety? The Office of Public Instruction School Nutrition Programs staff along with the Montana Team Nutrition staff recommend that directors/managers take the 8-hour ServSafe course at least once every five years. This is considered the first step to ensuring a HACCP process is followed in school nutrition programs. All other employees should take the 4-hour class a minimum of once every five years.

A 2011 schedule for ServSafe classes (the National Restaurant Association's food safety class) occurring around Montana is on the OPI School Nutrition Web site: [http://opi.mt.gov/Programs/SchoolPrograms/School\\_Nutrition/index.html#gpm1\\_8](http://opi.mt.gov/Programs/SchoolPrograms/School_Nutrition/index.html#gpm1_8).

This list is not inclusive and it is recommended that you contact your local sanitarian or MSU Extension Service Office to check for classes that may be offered in your area.

Documentation of employees attending the trainings should be filed with your school district's HACCP plan.

The National Food Service Management Institute also offers some on-line food safety training resources, called *Serving It*

*Safe.* There are downloadable videos that can be viewed on-line for your use in staff training sessions and would be great for an in-service with new or student employees. The *Serving It Safe* resources can be found at the following Web site: <http://www.nfsmi.org/ResourceOverview.aspx?ID=327>.

For more information on food safety or HACCP contact Katie Bark, RD. LN at Montana Team Nutrition by phone at (406) 994-5641, or by e-mail, [kbark@mt.gov](mailto:kbark@mt.gov).

### **COOK SMART WORKSHOP**

Once again the Montana Team Nutrition Program will be offering regional *Cook Smart to Help Kids Eat Smart* training workshops.

The workshops will provide training on food preparation techniques and menu planning tips to help you serve meals and snacks that meet both the Dietary Guidelines for Americans and the new USDA standards. You will learn "cooking smart" tips to reduce fat, sugar, and sodium while increasing fiber, flavor and overall eye appeal.

The first of six regional workshops will be held in Missoula, Montana at the Big Sky High School on Thursday, April 7, 2011, from 10:00 a.m. to 2:00 p.m. Future workshops throughout 2011 will be held in Kalispell, Bozeman, Miles City, Great Falls and Havre.

The cost of the workshop is \$50 per participant and pre-registration is required. Registration information will be available soon along with dates and times for the other workshops across the state. Watch

for information via Montana Team Nutrition, the OPI School Nutrition Programs Web site and the MT Lunchline listserv.

For more information contact the Montana Team Nutrition office at (406) 994-5641, or e-mail Katie Bark, [kbark@mt.gov](mailto:kbark@mt.gov).

### **MONTANA SCHOOL NUTRITION ASSOCIATION SUMMER CONFERENCE**

Don't forget to attend the Montana School Nutrition Association summer conference June 21-23, 2011, in Billings.

This year's conference will once again include a variety of interesting and educational sessions including the latest information on the new Dietary Guidelines.

If you know of a 2011 graduating senior interested in pursuing a career in food service, culinary arts, food science, nutrition education, nutrition or dietetics be sure to let them know about the Montana School Nutrition Association Food Service & Nutrition Scholarship. This scholarship is being offered by the association along with Western Marketing and is awarded during the conference.

For more information contact Carol Simanton by phone, (406) 674-5417, or by e-mail, [h2ohlr@itstriangle.com](mailto:h2ohlr@itstriangle.com).

